

# **Summer Vegetable Potato Salad**

*From your box: potatoes, peppers, green beans, corn, tomatoes, parsley, oregano*

**2 lbs red potatoes** cut in 1 inch chunks

**3 tbsp olive oil**

**Coarse salt**

**2 yellow or red bell peppers** cut in chunks

**2 cups green beans** (stringed and broken in 1-inch lengths)

**1-2 ears sweet corn on cob**

Toss potatoes with salt and oil and spread on baking sheet. Roast in 450° oven until tender (20-30 minutes). Place ears of corn, lightly oiled, with the potatoes. Add peppers and green beans to roast for last 10 minutes. When done, loosen the vegetables with a spatula, cut corn kernels off cob, and combine in a large, shallow bowl.

**2 cups tomatoes cut in wedges**

**½ cup fresh basil or other herbs (oregano and parsley would work)**

**¼ cup olive oil whipped together with 1 tbsp balsamic or other mellow vinegar**

Toss tomatoes, basil and dressing with roasted vegetables, salt to taste.

*Adapted from Animal Vegetable Miracle by Barbara Kingsolver*